



Florida Community College at Jacksonville



Associate in Applied Science in Culinary Management

STUDENT DATA:

NAME: ROADMAP'S DEGREE

SSN: 000-00-0000

Credit Required	Potential Credit
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English Composition (ENC 1101) [EN024A]

3.00

(This course embodies the fundamentals of effective expression with emphasis on the various forms of expository writing, logical and imaginative thinking, and reading for understanding. The course provides instruction in sentence structure, diction, organization of short essays, correct usage of standard American English and an introduction to documentation skills. FCCJ accepts the CLEP general Examination with Essay with a score at or above 50)

{DANTES Code = 11.07.00}

Humanities

3.00

(Select from a list of several courses. Visit www.fccj.edu/prospective/programs/index.html for a complete listing and description of available courses. This requirement may be filled with college level testing credit.)

{DANTES Code = 08.06.00 or most 08.XX.XX series}

Intermediate Algebra (MAT 1033) [MH047A]

3.00

(This course is designed for students who require additional skills in algebra before taking MAC 1105, MGF 1106, MGF 1107 or STA 2023. The major topics include sets, linear equations and inequalities with applications, absolute value, polynomials and factoring, algebraic fractions, rational expressions with applications, exponents, roots and radicals, quadratic equations with applications, relations and functions, graphs and systems of linear equations and inequalities with applications. Credit from college level testing may apply here.)

{DANTES Code = 14.01.04}

Social and Behavioral Science

3.00

(Select from a list of several courses. Visit www.fccj.edu/prospective/programs/index.html for a complete listing and description of available courses. This requirement may be filled with college level testing credit.)

{DANTES Code see 20.XX.XX series}

Fundamentals of Speech Communications (SPC 2600) [CM001A]

3.00

(This essential course in speaking and listening skills instructs students in the principles and procedures that promote effective communication. This study includes message composition involving idea and information

acquisition, determination of purpose and analysis of audience. This course also includes message transmittal involving vocal variations, articulation and appropriate levels of language usage and listening for both literal and critical comprehension.)

{DANTES Code = 04.10.00}

Sanitation and Safety Management (FOS 1201) [HM402A] 3.00

(Students will explore the scientific rationale for sanitation and safety practices, which are enforced for group protection in institutions and food service facilities. Students will identify causative agents of food-borne illnesses and demonstrate preventive techniques by adhering to sanitation standards. The course emphasizes methods of accident and fire prevention.)

{DANTES Code = 21.05.00}

Menu and Marketing Management (FSS 1100) [HM012A] 3.00

(Students will acquire knowledge and demonstrate skills in menu planning, costing and pricing menu items, and designing menu format. The course will utilize effective internal marketing techniques and emphasizes positive public relation techniques.)

Management of Food & Beverage Purchasing (FSS 1120) [HM463A] 3.00

(Students will acquire the fundamentals involved in purchasing food and beverages in quantity. The course emphasizes standardizing, grading and estimating, selecting, receiving and storing foods and beverages, as well as the practical application in writing specifications and in developing purchasing techniques.)

{DANTES Code = 03.06.00}

Culinary Terminology & Proceed or Life Skills Topics (FSS 1200 or SLS 1931) 1.00

(Visit the FCCJ website for a description of this course.)

Food Production I (FSS 1202) [HM421A] 3.00

(Students will acquire knowledge and skill in the preparation of food. Included are basic principles and techniques of food preparation, management of resources, use of recipes, use and care of equipment and evaluation of food products. The course emphasizes safety and sanitation practices.)

Food Production II (FSS 1221) [HM421A] 3.00

(Students will focus on the knowledge and preparation of meats, poultry, seafood, as well as starches, fruits and vegetables. Students will utilize all dry and moist methods of cooking. Menu selection and balance will be studied. The course emphasizes safety and sanitation procedures. Students will operate kitchen equipment and tools.)

American Regional Foods (FSS 1240) 3.00

(Students will plan and prepare menus that demonstrate various American regional foods. Students will study various regional styles such as: Cajun, Creole, New England, Southwest, etc.)

International Foods (FSS 1242) [HM431A] 3.00

(In this course students will study and practice a la carte menu preparation for fine dining room service. Students will study the

classical/international menus of Europe and the Orient. Special focus will be given to place presentation, portion control and expediting.)

Baking (FSS 1246) [HM424A] 3.00

(Students will acquire knowledge of the composition and properties of baking ingredients. They will utilize the proper equipment and tools, and standardize recipes to prepare yeast breads, rolls, pastries and cakes in the food service laboratory. The instructor will evaluate the products prepared based on established food service standards.)

Garde-Manager (FSS 1248) [HM428A] 3.00

(Students will acquire knowledge and demonstrate skills in the cold foods area of the kitchen. The key topics will include sausages, pats, terrines, cured and smoked foods, cheese making, hors d'oeuvres, appetizers, condiments, garnishings and ice carving.)

Catering & Buffet Management (FSS 2284) [HM470A] 3.00

(This course provides future managers with skills in catering and buffet operation functions. Students will discuss, plan and execute a variety of catering concepts which include marketing principles and contracts, food costs, preparation of menus, serving styles and dining area layouts.
{DANTES Code = 03.06.00}

Supervision & Personnel Management (FSS 2300) [MG013A] 3.00

(Students will develop and demonstrate skills necessary to the managerial procedures and functions of a food service operation. The course emphasizes personnel selection, interviewing techniques, supervision, organization, and planning and evaluation.)
{DANTES Code = 03.10.00}

Culinary Management Internship I (FSS 2942) [HM406A] 3.00

(Students will participate in work related experience in the food service industry. Student interns will demonstrate occupational preparation and work habits as prescribed from course theories and labs.)

Culinary Management Internship II (FSS 2943) [HM406A] 3.00

(Students will participate in a supervised internship at an advanced level. This internship will be designed to provide students with opportunities to enhance technical skills in a specific culinary area.)

Introduction to Hospitality Management (HFT 1000) 3.00

(This course is an overview of the hospitality industry which is composed of lodging, food and beverage, transportation, retail outlets, and special events. The management of hotels, motels, restaurants, kitchens, travel agencies, theme parks, casinos, and country clubs are introduced. This orientation course presents the history, organization, opportunities and challenges that exist in the many careers that make up the dynamic world of hospitality management. Examples of selected topics include: pioneers and leaders in hotel, restaurant and culinary management; independent and chain hotels, restaurants franchising and management contracts, cultural diversity, ethics and quality service management.)
{DANTES Code = 03.06.00}

Dining Room Management (HFT 1250)**3.00**

(Students will acquire knowledge of various types of service appropriate to dining in such settings as upscale restaurants, bistro-style cafes, private dining rooms, banquets and both on- and off-premise catering functions. The course will demonstrate the relationship of menu, equipment, wine service, supplies, merchandising and personnel to create exemplary customer service. Differing styles of dining room service, including French, Russian, English and American will be stressed. The college-operated dining labs, through hands-on competencies and demonstrations, will support course objectives.)
{DANTES Code = 03.06.00}

Culinary Nutrition (HUN 1203) [HM501A]**3.00**

(Culinary nutrition combines a study of the basic principles of nutrition with demonstrations of practical application for the food production industry. Students will study the characteristics and functions of nutrition, the effect of food processing on nutrients, body performance, nutrition and the American diet. In lab, students will analyze nutrients in recipes and menus; the use of good nutrition to help prevent disease; and plate presentations utilizing the food guide pyramid.)
{DANTES Code = 10.05.00}

Excess or Duplicate Credit

TOTAL	64.00	0.00
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Thank you for requesting support from the U.S. Coast Guard Institute (CGI). Whereas we serve as an activity in support of your unit Educational Services Officer (ESO), you are encouraged to seek assistance from your local ESO in your academic endeavors. The following information is provided to help you understand what is presented in this degree plan:

This document is an UNOFFICIAL Degree Plan to provide you with a preliminary assessment of how your prior learning experiences might fit into the specified degree program for this academic institution. If you choose to pursue this degree option, you must present it to a college representative, who will review it for the following:

- o Accurate representation of the college's degree program requirements, including course numbers and titles, credit hours for each course, lower- and upper-level course requirements, and the total number of credits needed for the degree.
- o Appropriate assignment of ACE Guide-recommended credit at the lower or upper level for military service schools and occupations, CLEP, DSST, and other tests, transfer credit for courses from other colleges and universities, certification programs, etc.
- o Appropriate assignment of SOC Course Category Codes from the SOC Handbook Transferability Tables. The SOC Degree Program Handbooks can be obtained from the SOC web site at: www.soc.aascu.org should you wish to learn more about the course transfer guarantees among SOC network institutions.

IMPORTANT NOTE: When you are ready to seek admission into this degree program, please contact the USCG Institute at 1-405-954-7241. Your advisor will send the

college or university an official U.S. Coast Guard Institute transcript, a copy of the degree plan, and a ready-for-signature SOC Student Agreement which, when signed by a college official, becomes a contract for degree completion committing the college or university to supporting you in your academic endeavors.

Credit for all courses you have taken must be reflected on official transcripts sent directly to this college from the administrative offices of the colleges you previously attended. This degree plan is often used for information purposes by college counselors pending receipt of the official transcripts from the source colleges.

This degree plan is not intended to compete with your local college or university. Keep in mind, you are allowed to transfer in a significant amount of the degree requirements to this institution. As such, credit from local colleges, college level examination programs, or advanced military training may be applied to this degree. You may also complete the courses necessary from this college either in residence (on campus or possibly on a military base at a campus extension in the Education Center) or through distance delivery of the courses. If you have questions, please contact the college counselor or your advisor listed at the bottom of this Degree Plan.

DEGREE PLAN LEGEND:

SH = Semester hours
VOC = Vocational, not relative to an academic degree
LL = Lower Level, i.e. courses at the Freshman/Sophomore level
UL = Upper Level, i.e. courses at the Junior/Senior level
GL = Graduate Level (sometimes recommended by ACE for very complex courses)
[#] such as [EN024A] or [EN024B] = SOC Course Category Codes*
{#} such as {DANTES Code = 01.02.03} = DANTES Academic Codes **

* SOC Course Category Codes: Service members Opportunity Colleges (SOC) is a consortium of over 1,600 accredited colleges and universities seeking to provide degree opportunities to the military. Over 170 of these institutions participate in network degree programs developed for the Army, Navy, Marine Corps, and Coast Guard. A SOC course category number beside a course from one of these institutions, such as [EN024A] or [EN024B] for English Composition, indicates that courses from other degree program institutions with the same code may be taken to satisfy the degree requirement. See the SOC Degree Programs Handbooks at <http://www.soc.aascu.org/>

** DANTES Academic Codes: The Defense Activity for Non-Traditional Education Support (DANTES) publishes the DANTES Independent Study Catalog (DISC) annually, which lists more than 6,000 courses from dozens of regionally accredited colleges and universities. Because this is a degree from a SOC affiliated college, the academic residency requirements are limited, thereby allowing students to transfer in a significant portion of the degree, as mentioned above. If the course you desire to take is not offered by this institution when you want to take it, consider the opportunities the courses in the DISC present. For more information, visit http://www.dantes.doded.mil/dantes_web/distancelearning/disc/front/cont.htm Keep in mind, you should always check with the counselor or academic advisor at this institution before enrolling in a course listed in the DISC to ensure it will be accepted in transfer toward this degree.

Florida Community College at Jacksonville (FCCJ) General Information

Florida Community College at Jacksonville is one of the leading providers of distance learning to the military. Distance Learning (DL) is simply learning from a distance, usually from home, or from a conveniently located off-campus site. DL allows adults to earn college credits, even entire degrees, without ever leaving home. DL at Florida Community College at Jacksonville makes use of the Internet, software, modems, TV stations, 2-way television using fiber optics, and digital phone lines, satellites, videocassette and audio tape, and the ever-popular mailbox, to deliver instruction.

As technology continues to become more accessible and more affordable, distance learning changes and evolves. Learners now have the opportunity to take classes without the necessity to attend regular, weekly lectures on campus. Online courses from all academic departments are available via Internet access. World Wide Ready courses at FCCJ are 100 percent online while other online courses require time and place-bound testing or orientation sessions. The FCCJ Class Schedule offers in-depth detail about online courses and identifies those that are 100 percent online. The Distance Learner Handbook is a rich resource for inquiry about distance learning at FCCJ.

A SOC Contract for Degree Completion with this institution may be entered after enrolling in the first course through them.

Tuition per course: \$66.40 per semester hour in-state, Tuition for Georgia residents \$127.55 per semester hour, and
\$249.85 per semester hour out-of-state (subject to change)

Application fee:

U.S. citizens \$15.00 one time only

International students \$80.00 one time only

This fee is a processing fee and is non-refundable.

To discuss your next step toward earning this degree with FCCJ, contact:

Chris Johnson

Advisor

FCCJ Open Campus

Military Education Institute

601 West State Street

Jacksonville FL 32202

Phone: 904-357-8890

Email: military@fccj.edu

Lauren Webb

Advisor

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Phone: 904-632-5084

NAME: ROADMAP'S DEGREE

SSN: 000-00-0000

Email: military@fccj.edu

Visit the Military Education Institute web site: www.fccj.edu/mei

POLICY NOTES:

Transfer credit accepted by FCCJ may include up to 45 semester hours of non-traditional credit (American Council on Education recommended credit and college level testing - CLEP, DSST, Excelsior and FCCJ's Proficiency Examination Program (PEP) tests). Also, 25% of the degree must be earned via FCCJ (including distance learning courses).

Evaluation completed by: Charles Morrison

On: 15 May 2007